

PRUNIER

COGNAC



Cognac Prunier Borderies 1975

43.3% LIMITED EDITION

In the past, in Cognac, winemakers would taste their Cognacs directly from the casks in their cellars.

With the desire to share the treasures of our Paradis and uphold tradition, Stéphane Burnez decided in 1995 to bottle exceptional Cognacs. He personally selects each one, directly from aging casks, while preserving their natural alcohol strength.

This Borderies 1975 comes from the village of Richemont, sourced from old vines planted in the 1940s and uprooted in 1977. Distilled in a 20-hectoliter still, this Cognac has aged in a temperate cellar without any additives during maturation.

Tasting notes

Color

Brilliant pale bronze.

Nose

A refined and delicate bouquet, characterized by a rancio of exceptional purity with notes of walnut and hazelnut. Subtle hints of white flowers blend harmoniously with fresh almond. The finish unveils nuances of orange peel, enhanced by fine-aging tannins.

Palate

An elegant attack with flavors of English toffee and chocolate. A remarkable aromatic depth and intensity, offering both complexity and precision. The long finish is elevated by tannins of great finesse.

A superb example of a complex Borderies Cognac from an outstanding vintage.

Ageing

Harvested and distilled in 1975, aged in French oak casks until bottling in February 2025.

Number of bottles available:

168 bottles

Production area

This Cognac comes exclusively from the Borderies appellation, in the village of Richemont.

Vintage

After a mild winter, mid-January set records with unusually warm temperatures for the season. By mid-March, the trend reversed, bringing episodes of snow and cold. Spring saw alternating warm periods followed by frost in early June. After a hot and dry summer, the harvest took place under an uncertain September, with grapes reaching excellent maturity.

Grape Variety

100% Ugni Blanc. Clay-limestone and clay-siliceous soils.

Alcohol Content

Cask Strength: 43.3% ABV.

